

DINNERLY



Bratwurst, Kale & Potato Soup with Chimichurri



45min



2 Servings

If you consider yourself a soup lover, then you need this in your life. This twist on caldo verde, a Portuguese staple, is the definition of comfort in a bowl, using simple ingredients for a powerhouse meal. Sausage, potatoes, and kale simmer together before we stir in chimichurri sauce for a fresh and herby touch. We've got you covered!

WHAT WE SEND

- 12 oz pkg bratwurst
- 1 yellow onion
- 1 potato
- 1 bunch curly kale
- 1 pkt chicken broth concentrate
- 2 (2 oz) chimichurri sauce
- ¼ oz fresh cilantro

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

- medium pot

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 1010kcal, Fat 79g, Carbs 42g, Protein 31g



1. Prep ingredients

Cut **bratwurst** into ½-inch thick rounds.

Halve and thinly slice **onion**.

Peel **potato**; cut into ½-inch pieces.

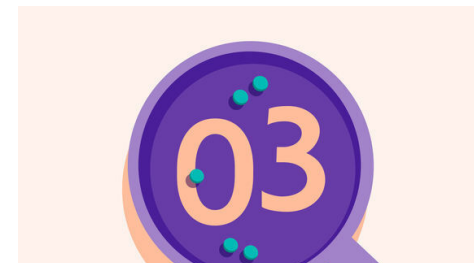
Strip **kale leaves** from tough stems. Stack leaves and coarsely chop; discard stems.



2. Cook sausage & onions

Heat **1 tablespoon oil** in a medium pot over medium-high. Add **bratwurst** and cook until browned, 3–5 minutes.

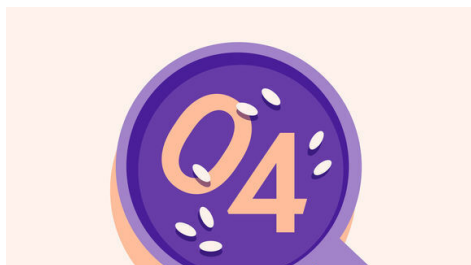
Reduce heat to medium; add **onions**. Cook, stirring frequently, until softened but not browned, 5–7 minutes.



3. Simmer potatoes & kale

Add **potatoes, broth concentrate, 5 cups water**, and **1 teaspoon salt**; bring to a boil over high heat. Reduce heat to medium-low and simmer until potatoes are just tender, 10–15 minutes.

Add **kale**. Continue to simmer until kale is tender, about 5 minutes. Off heat, stir in **chimichurri sauce**. Season to taste with **salt and pepper**.



4. Finish & serve

Separate **cilantro** into sprigs.

Serve **bratwurst, kale & potato soup** topped with a **drizzle of oil**, if desired, and **cilantro**. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!